

Programme

OENOVITI
INTERNATIONAL



Exploitation of autochthonous and more common vines varieties

Genetic pedigree and phenotyping, tolerance and stress, diseases to control, rootstocks

2nd OENOVITI INTERNATIONAL symposium

→ 9:00, 3 November 2014

Hochschule Geisenheim University, Germany

Symposium supported by:



GESELLSCHAFT ZUR FÖRDERUNG DER
HOCHSCHULE GEISENHEIM e.V.
Von-Ludw.-Straße 11 D-65368 Geisenheim
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université
BORDEAUX



Monday 3 November 2014

The OENOVITI INTERNATIONAL network and its supports invite you to its second scientific symposium:

9:00 - 9:15 **Welcome**

Hans SCHULTZ, President - Hochschule Geisenheim University

Pierre-Louis TEISSEBRE, Coordinator - OENOVITI INTERNATIONAL network



1st session

9:15 - 10:15

GENETIC CHARACTERIZATION, PHENOTYPING AND PEDIGREES

- **Manna CRESPIAN**, Centro di Ricerca per la Viticoltura Consiglio per la Ricerca e la Sperimentazione in Agricoltura (CRA-VIT) (Italy), *Autochthonous varieties and more used vines, link to genetic.*
- **Silvio SIMON**, University of Zagreb / Faculty of Agriculture (Croatia), *Genetic characterization of autochthonous and international grapevine varieties.*
- **Anna SCHNEIDER**, National Research Council of Italy / Institute of Plant Virology (Italy), *Preservation and characterization of Vitis vinifera cultivated germplasm.*
- **José Miguel MARTINEZ ZAPATER**, Instituto de Ciencias de la Vid y del Vino (Spain), *Genetic variation of Iberian grape varieties and their use.*



2nd session

10:15 - 11:30

TOLERANCE TO ABIOTIC STRESS

- **Elisa MARGUERIT**, Bordeaux Sciences Agro (France), *Wild vitis as a germplasm resource for rootstocks.*
- **Alonso PÉRES**, Pontificia Universidad Católica de Chile (Chile), *Physiological performance of Thompson Seedless grapevines under different levels of crop load and water availability.*
- **Laurence GENY**, university of Bordeaux (France), *How bud fertility and yield variability are affected by climate conditions : comparison between cool and hot climates of wine-producing regions.*
- **Alain DELOIRE**, National Wine & Grape Industry Centre (Australia), *Optimising harvest date through use of an integrated grape compositional and sensory model: a proposed approach for a better understanding of ripening of autochthonous varieties?*
- **Carlos LOPES**, ULisboa / Instituto Superior de Agronomia (Portugal), *Varietal behavior under water and heat stress.*

COFFEE BREAK

→ **3rd session**

11:55- 12:25 **DISEASES TO CONTROL**

- **Ernst RUEHL**, Hochschule Geisenheim University (Germany), *Autochthonous and more used vines resistance to diseases.*
- **Alessandro ZANUTTA**, Preparatori d'Uva (Italy), *Research, development and application of pruning know-how: Techniques of pruning to minimize diseases of autochthonous and more used vines.*

LUNCH (BUFFET)

13:30 - 14:00 **FACE visit** (free air carbon dioxide enrichment)

→ **4th session**

14:00 - 14:45 **EXPLOITATION**

- **Tom PUGH**, E & J Gallo Winery (USA), *Development of a rapid test to predict the sensory impact of oak alternatives in Chardonnay.*
- **Simone GIACOSA**, University of Torino (Italy), *Withering aptitude of Italian autochthonous Erbaluce wine grape variety: withering kinetics, grape composition and wine aroma evaluation.*
- **Enrico PETERLUNGER**, University of Udine (Italy), *The use of autochthonous cultivars in grapevine breeding for resistance.*

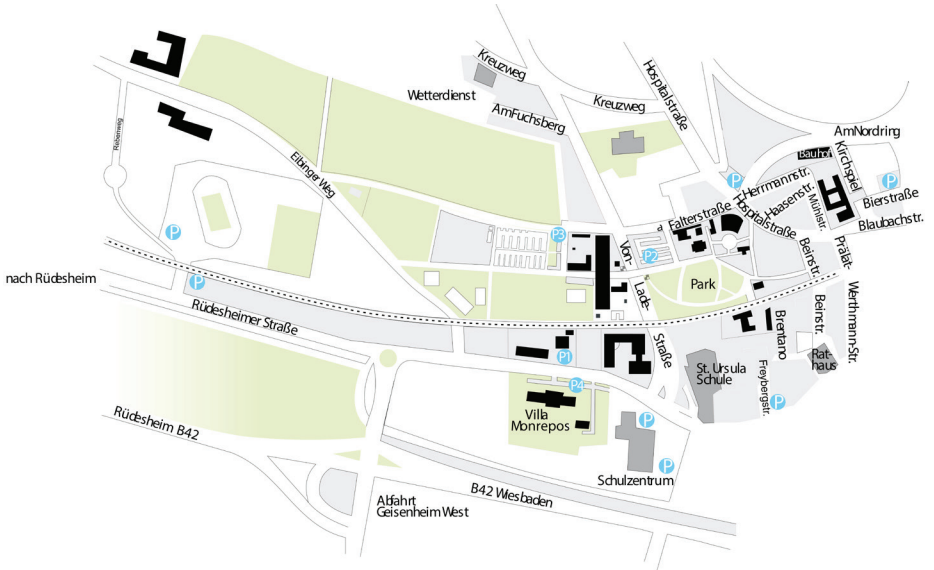
→ **5th session**

14:45 - 15:45 **EXPLOITATION**

- **Melane VIVIER**, Stellenbosch University (South Africa), *The South African Pinotage cultivar: History, characteristic features and research objectives.*
- **Vittorino NOVELLO**, University of Torino (Italy), *Local and most used table grape varieties in Italy.*
- **Ahmet ALTINDISLI**, Ege University (Turkey), *Raisins varieties and autochthonous varieties exploitation.*
- **Jean-Philippe ROBY**, Bordeaux Sciences Agro (France), *About the need of maintaining simultaneously mass and clonal selection for conservation of genetic diversity in both international and autochthonous varieties.*

15:45 - 16:00 **Conclusion**

After 16:00 **Visit of the Hochschule Geisenheim University / of a producer of wine and Dinner**



Free entrance, registration request before **30th September 2014**
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